



Bagadiu

*Isola dei Nuraghi Bovale
Indicazione Geografica Tipica*

PRODUCTION AREA

Vineyards are situated in the municipal territory of Atzara, a hilly area, rising to 500 m.a.s.l., west of the Gennargentu mountains.

SOIL TYPE

Medium-textured decayed granite tending to sandy.

VINE

It's a wine obtained from Muristellu (Bovale Sardo), a traditional autochthonous vine, strongly linked to the territory of Atzara. Gives structure and character to the grape that composes the D.O.C. Mandrolisai.

DENSITY

The grapes, harvested in October, are mixed and vinified. Fermentation takes place at a controlled temperature with a skin maceration of about 15 days. Maceration in steel and maturation in wooden barrels the bottle for about 8 months.

ORGANOLEPTIC PROPERTIES

Ruby red color with garnet reflections. The nose is fruity with herbaceous and floral apostrophes. As every "Bagadiu" (from the Sardinian dialect "unmarried") its character is decisive but not hard, savory, spicy, with marascate notes.

ACCOMPANIMENT

It is an excellent companion of all meat dishes, venison and ripe cheese.